

HARRISON

DRESSING CHOICES

- bleu cheese
- ranch
- italian vinaigrette
- balsamic vinaigrette
- thousand island
- sun dried tomato
- creamy basil

APPETIZERS

Seared Scallops

pan seared jumbo scallops wrapped in bacon and served over asparagus in a cream based sauce | \$16.00

Crab Cakes

crab rolled in a garlic aioli sauce, frisee, heirloom tomatoes, lemon essence | \$16.50

Shrimp Cocktail

thinly sliced hamachi with avocado, enoki mushroom, frisee salad and jalapeno ponzu vinaigrette | \$15.00

Cajun Beef Tips

beef tips served in a marinated grilled portobello mushroom and topped with gorgonzola crust | \$14.00

Half Dozen Oysters

fresh oysters served on ice with aioli and cocktail sauce | \$16.00

SOUPS

French Onion Soup

croutons and gruyere cheese | \$5.00

Lobster Bisque

lobster and brandy | \$6.00

Soup Du Jour

made from scratch | \$4.00

SALADS

Roasted Beet Salad

arugula, goat cheese, and toasted pine nuts garnished in a red wine vinaigrette | \$15.00

Moscato Salad

seasonal berries, naval oranges, pears, gorgonzola cheese, belgian endive, candied walnuts and moscato dressing | \$15.00

Harrison House

mixed greens with tomatoes, cucumbers and shaved carrots | \$5.00

Caesar

your choice kitchen prepared | side \$6.00 - entree \$12.00

The Wedge

iceburg lettuce topped with bleu cheese crumbles, heirloom tomatoes, crisp bacon and cucumber | side \$6.00 - entree \$10.00

Caprese Salad

fresh mozzarella and heirloom tomatoes drizzled with balsamic vinaigrette and fresh basil chiffonade | \$10.00

HARRISON

PRIME CUTS AND GRILLS

served with a choice of wedge, caesar or house salad

Porcini Crusted Filet

served under a warm roasted vegetable salad with a wild mushroom demi-glace, and mashed potatoes | \$34.00

New York Strip

12oz. prime new york strip grilled to perfection and served with mashed potatoes, asparagus and seasonal vegetables | \$45.00

Fire Grilled Ribeye

prime ribeye topped with a whiskey peppercorn reduction, cream and demi-glace served with potatoes dauphinoise and seasonal vegetables | \$43.00

ENTRÉES

Berkshire Double Bone Pork Chop

the most highly sought after pork in the world, renowned for its richness and texture, marbling, juiciness, tenderness, and overall depth of flavor served with mashed potatoes and seasoned seasonal vegetables 15 oz | \$33.00

Roasted Rack of Lamb

crispy potatoes, seasonal vegetables, feta cheese, caper lemon butter and balsamic reduction | \$47.00

Cognac and Wild Mushroom Chicken

penne pasta, grilled chicken breast and wild mushrooms tossed in a cognac cream sauce | \$28.00

Dijon and Herb Crusted Halibut

lemon pepper risotto, fennel orange butter sauce and sautéed seasonal vegetables | \$41.00

Dover Sole and Gnocchi

pan seared with hazelnut pesto, grape tomatoes, asparagus and citrus beurre blanc | \$58.00

Blue Crab Salmon

salmon fillet crusted with blue crab, pan seared and served with angel hair pasta tossed with three pepper cream, steamed broccoli and grilled lemon | \$29.00

Spinach and Ricotta Cheese Ravioli

ravioli stuffed with cremini mushrooms, kernel corn, baby spinach, red and yellow tomatoes, green peas, marinara sauce, parmesan cheese and black truffle oil | \$19.00

Jumbo Lobster Tail

tempura battered with malted vinegar and drawn butter served with potatoes dauphinoise and sautéed seasonal vegetables | \$38.00

Seafood Linguine

our chef specialty, clams, mussels, calamari, jumbo shrimps, crab meat, sautéed in olive oil, garlic, white wine, touch of tomato sauce served with fresh homemade linguine pasta | \$32.00

Veal Ossobuco

8 hour braised veal shank served with creamy parmesan risotto and ratatouille of vegetables | \$36.00
served on friday and saturday nights